CLAIMS

1.   A method of producing a production run schedule of bakery products, the method including the steps of:

determining bakery products to be produced including a dough type, a
5 weight of dough of each said bakery product and a number of said bakery products to be produced;

organising each bakery product into a group according to the dough type;

calculating a total weight of dough of each bakery product to be produced;

calculating a number of full batches that can be produced of each bakery
10 product;

calculating a weight of dough for each bakery product that cannot be produced in a batch comprising a whole number of bags of flour; and

combining the respective weights of dough for bakery products of the same dough type that cannot be produced in a batch comprising a whole number of
15 bags of flour into such a batch.

2.   A method according to claim 1, wherein the combined batches are full batches.

3.   A method according to claim 1 or 2, wherein the schedule is amendable to ensure each batch in the schedule includes a whole number of bags of flour.

20 4.   A method according to claim 3, wherein the number of bakery products is amendable to obtain full batches in the schedule.

5.   A method according to claim 2, wherein the sequence of batches in the schedule is amendable.

6.   A method according to any one of the preceding claims, wherein the bakery products of the same dough type are arranged in consecutive batches.

7.   A method according to any one of the preceding claims, wherein the number of bakery products is multiplied by a weight of dough required to form a
5   single bakery product, thereby to calculate the total weight of dough for the bakery product.

8.   A method according to claim 7, wherein the method further includes displaying the batches, via a computer to permit subsequent amendment.

9.   A method according to claim 8, wherein the step of displaying the batches
10 involves displaying the batches graphically.

10.   A method according to claim 9, wherein the graphical display of batches includes graphical identification of bakery products forming the displayed batch.

11.   A method according to any one of the preceding claims, wherein the method includes the further step of providing a schematic layout of dough pieces
15 on baking trays or in containers, prior to proving or baking.

12.   A computer program for scheduling a production run of determined bakery products in predetermined quantities, the program being capable of performing the steps of:

organising each bakery product into a group according to the dough type;

20   calculating a total weight of dough of each bakery product to be produced;

calculating a number of full batches that can be produced of each bakery product;

calculating a weight of dough for each bakery product that cannot be produced in a batch comprising a whole number of bags of flour; and

combining the respective weights of dough for bakery products of the same dough type that cannot be produced in a batch comprising a whole number of bags of flour into such a batch.

13.   A computer program according to claim 12, wherein the combined batches are full batches.

14.   A computer program according to claim 12 or 13, wherein the program performs the   further step of displaying the batches to permit subsequent amendments of the schedule.

15.   A computer program according to claim 14, wherein the batches are displayed graphically.

16.   A computer program according to claim 15, wherein the graphical display of batches includes graphical identification of bakery products forming the displayed batch.

17.   A computer program according to claim 16, wherein the program provides a schematic layout of dough pieces on baking trays or in containers, prior to proving or baking.

18.   A baking system including:

a computer with memory; and

a computer program according to any of claims 11 to 16.

19.   A baking system according to claim 18, wherein the system includes baking machinery linked to the computer for control thereby.

20.   A baking system according to claim 19, wherein the baking machinery provide feedback to the program, the feed back comprising any one or more of the following:

a)   ingredients mixing and loading times expressed as a machine efficiency;

b)   individual batch mixing times;

c)   total mixing time;

5   d)   total lead time;

e)   total time to produce a production run;

f)   failed production; and

g)   amendments made to the production run.

21.   A computer program for scheduling a production run of determined bakery
10   products in predetermined quantities, the computer program being in a computer readable form and being capable of performing the steps of:

organising each bakery product into a group according to the dough type;

calculating a total weight of dough of each bakery product to be produced;

calculating a number of full batches that can be produced of each bakery
15   product;

calculating a weight of dough for each bakery product that cannot be produced in a batch comprising a whole number of bags of flour; and

combining the respective weights of dough for bakery products of the same dough type that cannot be produced in a batch comprising a whole number of
20   bags of flour into such a batch.

22.   A computer program according to claim 21, wherein the combined batches are full.

23.   A computer program according to claim 21 or 22, wherein the program
5   performs the   further step of displaying the batches to permit subsequent amendments of the schedule.

24.   A computer program according to claim 23, wherein the batches are displayed graphically.

25.   A computer program according to claim 24, wherein the graphical display of
10   batches includes graphical identification of bakery products forming the displayed batch.

26.   A computer program according to claim 25, wherein the program provides a schematic layout of dough pieces on baking trays or in containers, prior to proving or baking.

15

DATED: 2 April 2003

Freehills Carter Smith Beadle

Patent Attorneys for the Applicant

Moffat Pty Limited